



WINSPORT™



WinSport Catering

Our space or yours!



Ronnie Gillman, Executive Chef

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WinSport's commitment to sustainability

WinSport is committed to reducing its environmental footprint in every aspect of our operations. We seek to minimize our waste and reuse or recycle as much as possible. We are part of the KidSport community recycle program and have recycle bins in several locations for compost, bottles and cans, mixed recycling, and general waste. We also aim to purchase sustainable products.

Our Markin MacPhail Centre is a Silver LEED (Leadership and Energy and Environmental Design) certified building, and we do our best to minimize energy and water use. WinSport promotes environmental awareness among our employees and clients and encourage them to work in an environmentally responsible manner.

Breakfast

Priced per guest, minimum of 12 guests.
Gluten-free and dairy-free options available upon request.

Continental \$20

Fresh fruit salad
Overnight oats
Banana bread
Selection of breakfast pastries

Hot Breakfast \$25

Scrambled eggs (2)
Maple pork breakfast sausages (2)
*Chicken apple available upon request
Crisp bacon (3)
Rustic hash browns
Fresh fruit platter
Croissants and danishes

Breakfast Burrito \$22

Scrambled egg, chorizo, peppers, green onion, cheddar, salsa, whole wheat tortilla
Fresh fruit salad
Rustic hash browns

Breakfast Sandwich \$18

Egg, cheddar cheese, ham

Fresh fruit salad
Rustic hash browns

Chef-attended omelet station \$28

Ham, peppers, mushrooms, onions, spinach, cheddar cheese
Maple pork breakfast sausages (2)
(Chicken apple available by request)
Crisp bacon (3)
Rustic hash browns
Fresh fruit platter



Breakfast Enhancements

Priced per serving, Minimum of 12 servings
Gluten-free and dairy-free options available.

Danishes \$4
Traditional croissants \$4
Chocolate croissants \$4
Ham and cheese croissants \$6
Assorted breakfast loaves and butter \$5
Fresh fruit platter \$7
Scrambled eggs (2) \$4
Crisp bacon strips (3) \$4
Rustic hash browns \$5
Maple pork breakfast sausages (2) \$5
*Chicken apple available upon request

Breakfast Beverages

Coffee or tea \$75/urn (25 servings)
Apple juice \$3.50
Orange juice \$3.50
Cranberry juice \$3.50
Mimosa* \$10
Caesar* \$10

**Available after 10 a.m.*

Fresh Smoothies \$9

8oz. Minimum of 25 servings per flavour.

Green Garden
Spinach, cucumber, mango, pineapple, coconut milk
Berry Goodness
Blackberry, raspberry, strawberry, blueberry, orange juice, Greek yogurt
Tropical Escape
Mango, pineapple, honeydew, peach, orange juice

Coffee Break Treats

Priced per serving. Minimum of 12 servings.
Gluten-free and dairy-free options available.

Classics

Mini muffins **\$3**

Large muffins **\$5**

Buttermilk scones, butter, assorted jams **\$5**

Baked cookies **\$4**

Assorted loaves and butter **\$5**

Fruit kabobs (2) **\$7**



Park favourites

Beef and vegetable jerky **\$8**

Chocolate power bar **\$4**

Chinook honey power bar **\$4**

Warm pretzels **\$8**

Beer cheese sauce, grainy mustard, sweet and spicy relish

Home-cooked chips with signature onion dip **\$6**

Popcorn **\$6**

Salted popcorn, truffle butter, buffalo butter and salted butter

Indulgences

Ice cream bars **\$7**

Macaron (1) and chocolate truffles (2) **\$9**

Candyland **\$9**

Seasonal gummies, candy, and chocolate
(4 oz. per guest)

**per-hour charge applies if chef-attended*



Lunch Buffet

Priced per guest. Minimum of 12 guests
Gluten-free and dairy-free options available upon request.

Boxed lunch \$24

Choose one of the sandwiches below to be served on a baguette

Roasted turkey breast
Black Forest ham
Italian cured meats
Italian vegetables
Chicken salad
Egg salad
Tuna salad

Additions

Dill pickle, mixed olives
Baked cookie
Potato chips

Build-your-own-sandwich bar (cold) \$31

Sandwich fillings:

Ham, salami, chicken salad, tuna salad, egg salad, tomato, cucumber, onion, banana peppers, pickles, Italian vegetables, cheddar, Swiss cheese, butter, mayonnaise, mustard, freshly baked bread rolls

Additions

Chef's soup of the day
Mixed greens and dressings
Chef's choice of seasonal salad
Small bite desserts (3 per guest)

Cocktail sandwiches and wraps \$32

(3 per guest)

Sandwiches and Wraps include:

Tuna salad, roasted turkey and Swiss, ham and cheddar, egg salad, chicken salad and Italian vegetables

Additions

Chef's soup of the day
Mixed greens and dressings
Chef's choice of seasonal salad
Small-bite desserts (3 per guest)

Build-your-own-sandwich bar (hot) \$36

(3 per guest)

Hot toppings (select two):

Grilled herb chicken breast
Roast beef and peppercorn sauce
Grilled Italian vegetables
Cajun salmon

Additions

Bread rolls, butter, mayo, mustard, tomato, onion, banana peppers, pickles, cheddar cheese
Chef's soup of the day
Mixed greens and dressings
Chef's choice of seasonal salad
Small-bite desserts (3 per guest)



Lunch Buffet

Priced per guest. Minimum of 25 guests.
Gluten-free and dairy-free options available.

Build-your-own-taco bar \$38

Base (select two):

Ancho beef
Chipotle chicken
Grilled fajita vegetables

Additions

House-made salsa, guacamole, sour cream, lettuce, cilantro grated cheese, jalapeños
Soft tortillas (3 per guest)
Quinoa, sweet potato, and bean salad
Zesty lime slaw
Small-bite desserts (3 per guest)

Slow braised beef brisket \$38

Alberta beef brisket (4 oz.) and peppercorn sauce
Selection of fresh bread rolls and butter
Horseradish and mustard
Mixed greens and dressings
Chef's choice of seasonal salad
Seasonal vegetables
Herb roasted baby potatoes
Small-bite desserts (3 per guest)

Additional brisket \$4 per oz.



Roasted chicken thighs \$38

Oven roasted chicken thighs (2 per guest) and pan gravy
Selection of fresh bread rolls and butter
Mixed greens and dressings
Chef's choice of seasonal salad
Seasonal vegetables
Herb roasted baby potatoes
Small bite desserts (3 per guest)

Add chicken thighs \$5 per piece
Substitute for chicken breast – additional \$3

Herb gnocchi \$40

Gnocchi and beef ragù
Mushroom ravioli and Alfredo sauce
Parmesan cheese and chili flakes
Garlic bread
Caprese salad
Caesar salad
Small-bite desserts (3 per guest)

Build-your-own-power bowl \$34

Warm wild rice and quinoa, grilled Greek chicken, lemon garlic shrimp, marinated kale, avocado, cucumber, pickled carrots, grilled broccoli, roasted sweet potato, sriracha aioli, green goddess dressing

Small-bite desserts (3 per guest)

Build-your-own-poke bowl \$35

Sticky rice, tuna, spiced shrimp, ginger chicken, togarashi tofu, pickled ginger, edamame, cucumber, pickled carrots, onions, nori, corn, cabbage, sesame seeds, sriracha aioli, miso sesame sauce

Small-bite desserts (3 per guest)



Lunch Buffet

Priced per guest. Minimum of 25 guests.
Gluten-free and Dairy-free options available.

Alberta Beef Burgers \$38

6 oz. Alberta beef patty
Grilled chicken breast and veggie burgers available by request
Brioche buns, cheddar, lettuce, tomato, red onion, pickles, mayo, ketchup, mustard, relish
Mixed greens and dressings
Coleslaw
Grilled and roasted vegetables
Baked potato, butter, sour cream, bacon bits, green onion
Small-bite desserts (3 per guest)

Taste of Asia \$40

Mini vegetable spring rolls (2), sweet chili sauce
Mandarin sesame salad
Shanghai noodles, green onion
Ginger stir fry vegetables
Grilled lemongrass chicken thighs (1)
Korean BBQ beef skewers (2)
Small-bite desserts (3 per guest)
Add Pork and kimchi dumplings (2), soy sauce - \$3

Indian Medley \$40

Mini garlic naan bread, raita
Kachumber salad
Aromatic basmati rice
Vegetable korma
Prawn (4) masala curry
Tandoori roasted chicken
Small-bite desserts (3 per guest)
Add vegetable and potato samosa (2), tamarind chutney \$6

Ukrainian Flavours \$39

Beef cabbage rolls
Potato cheddar perogies and sour cream
Garlic sausage
Seasonal vegetables
Cucumber dill salad
Beet vinaigrette salad
Selection of fresh bread rolls and butter
Small-bite desserts (3 per guest)



Hors D'Oeuvres

Priced per dozen. Minimum 3 dozen per order. Gluten-free and dairy-free options available.

Cold

Grilled halloumi and tomato skewers, balsamic reduction **\$38**

Brie, cranberry and caramelized onion tartlet **\$38**

Mushroom bruschetta, whipped goat cheese, crostini **\$44**

Melon and prosciutto **\$39**

Roast duck breast, beet crème, chive, blini **\$48**

Ahi tuna poke, black sesame, wonton crisp **\$40**

Sriracha lime marinated shrimp **\$39**

Hot

Vegetable pakora, mint chutney **\$36**

Squash and sage arancini, sundried tomato aioli **\$38**

Alberta cheeseburger bite **\$48**

Chorizo and lamb meatball, harissa, baby herbs **\$48**

Pistachio beef kofta, mango relish **\$40**

Lemongrass chicken skewer, peanut satay sauce **\$48**

Bacon wrapped scallop, maple glaze **\$40**

Crab and cod cake, roasted red pepper, lemon dill aioli **\$48**





Chef Attended Stations

Priced per guest. Minimum of 25 guests. Gluten-free and Dairy-free options available.

Pasta \$24

Select one:

Herb and cheese tortellini
Gnocchi

Select one:

Beef and mushroom ragù
Rustic herb tomato sauce
Parmesan cream sauce

Additions

Garlic bread, parmesan cheese, fresh herbs and chili flakes

Carved Alberta beef tenderloin \$32

Whole roasted Alberta beef tenderloin (4 oz.), peppercorn sauce, selection of fresh bread rolls, mustards and horseradish aioli

Additional tenderloin \$7 per oz.

Mac and cheese bar \$24

Macaroni, cheddar cheese sauce, bacon, garlic mushrooms, green onions, Monterey jack cheese, chili flakes

Asian noodle station \$26

Pork and kimchi dumplings (3), soy sauce
Mini vegetable spring rolls (2), sweet chili sauce
Shanghai noodles, green onion, bok choy, carrot

Add grilled teriyaki chicken yakitori (2) \$8

Add sriracha lime shrimp (4) \$6

Platters

Priced per guest. Minimum of 25 guests.
Gluten-free and dairy-free options available.

Home cooked chips with signature onion dip \$6

Fresh vegetables and dip \$6

Carrots, celery, cauliflower, broccoli, tomato, cucumber

Chilled lemon shrimp \$8

Marinated shrimp, cocktail sauce

Smoked salmon \$12

Whipped lemon caper cream cheese, pickled onions, bagel crisps

Charcuterie board \$12

Selection of gourmet cured meats, baguette, olives, pickles, mustards

Fresh fruit \$7

Watermelon, cantaloupe, honeydew, pineapple, apple, grapes

Mediterranean \$10

Lemon garlic hummus, artichoke and parmesan dip, red pepper and tomato bruschetta, mini flat bread

Artisan cheese \$11

Cheddar, brie, blue cheese, gouda, applewood, marinated bocconcini, herb goat cheese, pickles, crackers





Plated Dinner

Minimum of 3 courses. Priced per guest. Minimum of 25 guests. Gluten-free and dairy-free options available.

Menu includes one entrée selection (plus vegetarian option). Additional entrée selections subject to a surcharge of \$5. Additional starter \$12.

Starters: Salads and Soup

Select one:

Roasted tomato bisque, basil pistou

Carrot ginger purée, onion crisps

Roasted leek and potato chowder, pancetta chip

Romaine heart, parmesan cheese, crostini, smoked bacon, capers, Caesar dressing

Goat cheese, radish, marinated beets, sweet onion, baby greens, potato crisp

Compressed melon, feta cheese, baby greens, roasted seeds, balsamic glaze

Entrée

Served with a selection of fresh bread rolls plus roasted and grilled vegetables

Select one:

Whole roasted porchetta, herb gremolata, potato pave \$67

Seared salmon, lemon caper sauce, pan-fried gnocchi \$77

Pan-seared chicken supreme, tarragon pan gravy, herb fingerling potatoes \$67

Tandoori chicken supreme, masala sauce, aromatic basmati rice, spinach pakora \$69

Herb crusted Alberta beef tenderloin (5 oz.), red wine reduction, mashed potatoes \$82
Additional tenderloin \$7 per oz.

Alberta beef prime rib (8 oz.), au jus, twice baked potato, Yorkshire pudding \$84
Additional prime rib \$6 per oz.

Roasted eggplant, crisped onions, roasted red pepper and tomato confit \$63

Grilled portobello mushroom, truffle risotto, balsamic glaze \$63

Dessert

Select one:

Vegan chocolate pâté, seasonal berries
Layered chocolate cake, salted caramel sauce
White chocolate crème brûlée, seasonal berries
Classic New York cheesecake, berry coulis

Buffet Dinner

Priced per guest. Minimum of 25 guests. Gluten-free and dairy-free options available upon request.

Entrée

Select one:

- Carved Alberta beef striploin (6 oz.) wild mushroom sauce **\$64**
- Carved Alberta beef prime rib (6 oz.) au jus, Yorkshire pudding **\$69**
- Carved Alberta beef tenderloin (5 oz.) red wine reduction **\$72**
- Carved leg of lamb, garlic thyme reduction **\$64**
- Carved whole roasted porchetta, demi-glace **\$62**
- Braised Alberta beef brisket, peppercorn sauce **\$58**
- Teriyaki-glazed salmon filet **\$67**
- Pan-seared chicken supreme, tomato garlic confit **\$58**

Inclusions

- Selection of fresh bread rolls
- Mixed greens and dressings
- Chef's choice of two salads
- Seasonal potato
- Roasted seasonal vegetables
- Charcuterie board
- Cheese platter and crackers
- Small-bite desserts (3 per guest)

Additional entrée

- Mushroom ravioli, parmesan cheese, sundried tomato, brown butter **\$10**
- Seared chicken supreme, Dijon cream sauce **\$12**
- Roasted salmon filet, lemon caper sauce **\$20**
- Char sui pork loin, charred onion **\$12**

Feast from Asia \$65

- Mini vegetable spring rolls (2), sweet chili sauce
- Pork and kimchi dumplings (3), soy sauce
- Vegetable medley dim sum (3), vinegar
- Mandarin sesame salad
- Shanghai noodles, green onion
- Ginger stir fry vegetables
- Grilled lemongrass chicken thighs (2)
- Korean BBQ beef skewers (3)
- Small bite desserts (3 per guest)

Indian Delicacies \$65

- Mini garlic naan bread, raita
- Vegetable and potato samosa (2), tamarind chutney
- Vegetable pakoras (2), mint chutney
- Kachumber salad
- Aromatic basmati rice
- Vegetable Korma
- Prawn (4) Masala curry
- Tandoori roasted chicken
- Small bite desserts (3 per guest)



Late-night Snacks

Priced per guest, 25 guest minimum

Gluten-free and Dairy-free options available

Poutine \$15

Crisp fries, poutine gravy, cheese curds, caramelized onion, sauteed mushrooms, green onions, bacon bits

Nacho Bar \$15

Tortilla chips, jalapenos, cheese sauce, salsa, sour cream, guacamole
Acho Beef 6
Chipotle Chicken 6

Hot Dogs and Sliders \$15

Hot dogs, beef sliders, aioli, cheddar cheese, pickles, onion, banana peppers, sauerkraut, ketchup, mustard relish

Wings \$16

Crispy wings (6) ranch, fresh vegetables
(Hot, honey garlic or salt and pepper)

16" Pizza \$14

(2 slices per guest)

Pepperoni and mushroom
Hawaiian
Grilled vegetable and feta
Three cheese



Wine List

White Wines

Campagnola Pinot Grigio - Veneto, Italy \$45

Light straw color. Fine, elegant, clean and intense aroma, dry flavor with pleasant green apple aftertaste.

11th Hour Sauvignon Blanc - San Joaquin Valley, California \$48

A combination of passion fruit and guava accented by minerality for a lingering finish.

Fielding Unoaked Chardonnay 2020, VQA Niagara \$52

Ripe fruit notes carry through to the palate which is light, crisp and refreshing. This wine also has remarkable roundness and texture, which lends complexity and weight to the wine.

Bubbles

Arnaces Brut Prosecco – Veneto, Italy \$55

Snappy acidity focuses this light-bodied bubbly, framing hints of apricot, mandarin orange and fresh ginger. Light yellow color, with persistent perlage, fruity, intense flavor and dry taste.

Red Wines

11th Hour Cabernet Sauvignon - San Joaquin Valley, California \$48

Medium bodied with dark fruit flavors and aromas. Rich cherry, plum and stone fruit flavors and very mellow tannins make this Cabernet Sauvignon a very enticing and versatile food companion.

11th Hour Pinot Noir - San Joaquin Valley, California \$48

Charming and elegant Pinot Noir composed of grapes from selected fields in the San Joaquin Valley, California. Appearing with the scent of cherries, plums and strawberries with soft tannins. Delicious ripe red fruit finishes the wine with a velvety aftertaste.

Uma Malbec - Mendoza, Argentina \$49

This intense purple with bright ruby red colored wine has varietal aromas of red fruits, cherries and plums. Chocolate and smoky notes appear at a second approach. It has a persistent and balanced palate. Soft tannins and a medium body make it a pleasant and easy to drink wine.

LAN Crianza Tempranillo - Rioja, Spain \$55

Intense red cherry colour. Aromas of red fruits (strawberry, raspberry) and peach. Notes of pastry framed by fine nuances of vanilla and toffee and a slightly touch of cinnamon. Balanced on the palate, it has a long lasting and satisfying finish.

Drinks

Legacy Bar*

Cash Price **\$9.50**
Host Price **\$9**
House Beers & Coolers 12oz
House Wine 5oz
House Liquor 1oz

Olympic Bar*

Cash Price **\$10.50**
Host Price **\$10**

Premium Beers, Coolers & Cider 12oz
Craft Beers 12oz
Premium Wine 5oz
Premium Liquor 1oz

Hot & Boozy

Add a delicious touch at the end of your dinner with a boozy hot chocolate and coffee station. Upgrade your coffee service for **\$8.00** per person (one drink per person)

Options include Baileys, Peppermint Schnapps, Amaretto, Spiced Rum and Kahlua.

Non-Alcoholic

Individual pop, juice & water **\$3.50**
Coffee & tea selections (25 servings | 12oz) **\$75**
Hot chocolate (25 servings | 12oz) **\$75**
Hot chocolate toppings add **\$2.50 per person**
Mini marshmallows, whipped cream, chocolate syrup, toffee bits, chocolate sprinkles & smarties

*Minimum Bar Spend of \$500 per one bar (before service charge). Minimum spend for each additional bar is \$1,000.

*If the minimum spend is not met the difference will be applied to reach the minimum.

Cash price refers to prices charged to guests at a cash bar. When hosting an open bar with no cost to guests, the host is charged a discounted host price.





WinSport is a not for profit organization. Booking with WinSport helps us work towards our mission, to inspire youth and our community through sport!

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